

Historic, Archive Document

Do not assume content reflects current
scientific knowledge, policies, or practices.

aTP372

.6

.U5634

1957

**United States
Department of
Agriculture**



National Agricultural Library



UNITED STATES STANDARDS

for grades of

APPLE BUTTER

Second Issue

EFFECTIVE AUGUST 5, 1957

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH

These standards supersede the standards which have been in effect since
October 1, 1945

This is the second issue of the United States Standards for Grades of Apple Butter. These standards are issued by the Department after careful consideration of all data and views submitted. They supersede the Tentative United States Standards for Grades of Apple Butter which have been in effect since October 1, 1945.

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division, AMS
U.S. Department of Agriculture
Washington, D.C. 20250

UNITED STATES STANDARDS FOR GRADES OF APPLE BUTTER ¹

Effective August 5, 1957

IDENTITY AND GRADES

- Sec.
52.2801 Identity.
52.2802 Grades of apple butter.

FILL OF CONTAINER

- 52.2803 Recommended fill of container.

FACTORS OF QUALITY

- 52.2804 Ascertaining the grade.
52.2805 Ascertaining the rating for the factors which are scored.
52.2806 Color.
52.2807 Consistency.
52.2808 Finish.
52.2809 Defects.
52.2810 Flavor.

LOT CERTIFICATION

- 52.2811 Ascertaining the grade of a lot.

SCORE SHEET

- 52.2812 Score sheet for apple butter.

AUTHORITY: §§ 52.2801 to 52.2812 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

IDENTITY AND GRADES

§ 52.2801 *Identity.* Apple butter is a fruit butter prepared from clean, sound, wholesome, mature apples (either fresh, frozen, canned and/or dried) and other ingredients as defined in the amended Standards of Identity for Fruit Butter (21 CFR 29.1) issued pursuant to the Federal Food, Drug and Cosmetic Act. The apples are prepared by cooking, with or without added water, and the skins, seeds, and cores are screened out. The soluble solids are not less than 43 percent.

§ 52.2802 *Grades of apple butter.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of apple butter that possesses a good color; that possesses a good consistency; that possesses a good finish; that is practically free from defects; that possesses a good flavor, and that scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade C" or "U. S. Standard" is the quality of apple butter that possesses a fairly good color; that possesses a fairly good consistency; that possesses a fairly good finish; that is fairly free from defects; that possesses a fairly good flavor, and that scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of apple butter that fails to meet the requirements of U. S. Grade C or U. S. Standard.

FILL OF CONTAINER

§ 52.2803 *Recommended fill of container.* The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container of apple butter be filled as full as practicable without impairment of quality and that the product occupy not less than 90 percent of the capacity of the container.

FACTORS OF QUALITY

§ 52.2804 *Ascertaining the grade of a sample unit.* (a) The grade of a sample unit of apple butter is ascertained by considering the factors of

¹ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

quality which are scored. The relative importance of each such factor is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Color -----	20
Consistency -----	20
Finish -----	20
Defects -----	20
Flavor -----	20
<hr/>	
Total score-----	100

§ 52.2805 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive. (For example, "17 to 20 points" means 17, 18, 19, or 20 points.)

§ 52.2806 *Color—(a) General.* Information concerning the USDA Apple Butter Color Standards, referred to in this section, may be obtained by writing to the Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

(b) *(A) classification.* Apple butter that possesses a good color may be given a score of 17 to 20 points. "Good color" means a lustrous, practically uniform color characteristic of properly prepared and properly processed apple butter. Such color may be moderately reddish brown or moderately dark brown but is equal to or better than USDA Apple Butter Color Standard No. 1 or USDA Apple Butter Color Standard No. 2, whichever most nearly matches the color of the apple butter.

(c) *(C) classification.* If the apple butter possesses a fairly good color a score of 14 to 16 points may be given. Apple butter that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means a characteristic apple butter color which may be somewhat lacking in luster. Such color may be dark brown

or light brown but is equal to or better than USDA Apple Butter Color Standard No. 3 or USDA Apple Butter Color Standard No. 4, whichever most nearly matches the color of the apple butter.

(d) *(SStd.) classification.* Apple butter that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2807 *Consistency—(a) General.* The factor of consistency refers to the viscosity of the product and to the degree of separation of free liquor.

(b) *(A) classification.* Apple butter that possesses a good consistency may be given a score of 17 to 20 points. "Good consistency" means that the apple butter after stirring and emptying from the container to a dry flat surface forms a moderately mounded mass and that at the end of two minutes there is practically no separation of free liquor.

(c) *(C) classification.* Apple butter that possesses a fairly good consistency may be given a score of 14 to 16 points. Apple butter that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good consistency" means that the apple butter after stirring may possess a thick consistency so that it does not pour readily from the container or after emptying from the container to a dry flat surface may form only a slightly mounded mass and at the end of two minutes there is no more than a slight separation of free liquor.

(d) *(SStd.) classification.* Apple butter that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2808 *Finish—(a) General.* The factor of finish refers to the size and texture of the apple particles.

(b) *(A) classification.* Apple butter that possesses a good finish may be given a score of 17 to 20 points. "Good finish"

means that the apple particles are evenly divided; that the product is fine grained and smooth.

(c) (C) *classification*. If the apple butter possesses only a fairly good finish a score of 14 to 16 points may be given. Apple butter that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good finish" means that the apple particles are evenly divided; that the product may be slightly coarse; but the apple particles are neither hard nor excessively grainy.

(d) (SStd.) *classification*. Apple butter that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2809 *Defects*—(a) *General*. The factor of defects refers to the degree of freedom from such defects as black specks, dark scale-like particles, particles of carpel tissue, peel, stem, seed-coat, and blossom-end material. This factor is evaluated by observing a layer of the product on a smooth white surface. Such a layer is prepared by drawing a scraper, with an indentation $\frac{3}{32}$ inch high by 7 inches long for clearance, rapidly through the product in two horizontal planes so as to form an approximate square.

(b) (A) *classification*. Apple butter that is practically free from defects may be given a score of 17 to 20 points. "Practically free from defects" means that any defects present do not more than slightly affect the appearance or edibility of the product.

(c) (C) *classification*. If the apple butter is fairly free from defects a score of 14 to 16 points may be given. Apple butter that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that any defects present may be noticeable but are not so large, so numerous, or of such contrasting color as to seriously affect the appearance or edibility of the product.

(d) (SStd.) *classification*. Apple butter that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2810 *Flavor*—(a) *General*. The score for the factor of flavor of apple butter is ascertained by considering the flavor and aroma of the apple butter with particular consideration being given to the prominence and excellence of the flavor of the apple ingredient.

(b) (A) *classification*. Apple butter that possesses a good flavor may be given a score of 17 to 20 points. "Good flavor" means a good and distinct flavor and aroma characteristic of properly prepared and properly processed apple butter prepared from good quality ingredients.

(c) (C) *classification*. If the apple butter possesses a fairly good flavor a score of 14 to 16 points may be given. Apple butter that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good flavor" means a characteristic apple butter flavor and odor that may be excessively sweet or excessively tart, may be excessively spiced or lacking in proper spicing, or may be excessively caramelized but is not seriously objectionable for any reason.

(d) (SStd.) *classification*. Apple butter that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.2811 *Ascertaining the grade of a lot*. The grade of a lot of apple butter covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 to 52.87).

SCORE SHEET

§ 52.2812 *Score sheet for apple butter.*

Size and kind of container.....		-----
Label.....		-----
Container mark or identification.....		-----
Net weight (ounces).....		-----
Soluble solids (percent by refractometer).....		-----
Factors	Score points	
Color.....	20	(A) 17-20 (C) ¹ 14-16 (SStd.) ¹ 0-13
Consistency.....	20	(A) 17-20 (C) ¹ 14-16 (SStd.) ¹ 0-13
Finish.....	20	(A) 17-20 (C) ¹ 14-16 (SStd.) ¹ 0-13
Defects.....	20	(A) 17-20 (C) ¹ 14-16 (SStd.) ¹ 0-13
Flavor.....	20	(A) 17-20 (B) ¹ 14-16 (SStd.) ¹ 0-13
Total score.....	100	
Grade		-----

¹ Indicates limiting rule.

Effective time and supersedure. The United States Standards for Grades of Apple Butter (which is the second issue) contained in this subpart shall become effective 30 days after publication hereof in the FEDERAL REGISTER and thereupon will supersede the tentative United States Standards for Grades of Apple Butter which have been in effect since October 1, 1945.

Dated: July 1, 1957.

[SEAL] ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.

[F. R. Doc. 57-5417; Filed, July 3, 1957;
8:49 a. m.]

EXCERPT FROM TITLE 21-- FOOD AND DRUGS

CHAPTER I -- FOOD AND DRUG ADMINISTRATION, DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE

PART 29—FRUIT BUTTERS, FRUIT JELLIES, FRUIT PRESERVES, AND RELATED PROD- UCTS; DEFINITIONS AND STANDARDS OF IDENTITY

Sec.

29.1 Fruit butter; identity; label statement of optional ingredients.

29.2 Fruit jelly; identity; label statement of optional ingredients.

29.3 Preserves, jams; identity; label statement of optional ingredients.

AUTHORITY: §§ 29.1 to 29.3 issued under sec. 701, 52 Stat. 1055; 21 U. S. C. 371. Interpret or apply sec. 401, 52 Stat. 1046, 68 Stat. 54; 21 U. S. C. 341.

§ 29.1 *Fruit butter; identity; label statement of optional ingredients.* (a) The fruit butters for which definitions and standards of identity are prescribed by this section are the smooth, semisolid foods each of which is made from a mixture composed of not less than five parts by weight (as determined by the method prescribed in paragraph (b) (1) of this section) of one or any combination of two, three, four, or five of the optional fruit ingredients specified in paragraph (c) of this section to each two parts by weight (see paragraph (e) (1) of this section) of one of the optional saccharine ingredients specified in paragraph (d) of this section, except that the use of such saccharine ingredient is not required when optional ingredient (5) is used. Such mixture may be seasoned with one or more of the following optional ingredients:

(1) Spice.

(2) Flavoring (other than artificial flavoring).

(3) Salt.

(4) A vinegar, lemon juice, lime juice, citric acid, lactic acid, malic acid, tartaric acid, or any combination of two or

more of these.

Such mixture may also contain the optional ingredient:

(5) Fruit juice or diluted fruit juice or concentrated fruit juice, in a quantity not less than one-half the weight of the optional fruit ingredient.

Such mixture is concentrated by heat to such point that the soluble-solids content of the finished fruit butter is not less than 43 percent, as determined by the method prescribed in "Official Methods of Analysis of the Association of Official Agricultural Chemists," Seventh Edition, page 322 [Ed. note, 8th edition, 1955, p. 344, sec. 20.15], under "Soluble Solids in Fresh and Canned Fruits, Jams, Marmalades, and Preserves—First Action," except that no correction is made for water-insoluble solids.

(b) (1) Any requirement of this section with respect to the weight of any optional fruit ingredient, whether concentrated, unconcentrated, or diluted, means the weight determined by the following method:

Determine the percent of soluble solids in the optional fruit ingredient by the method prescribed for determining soluble solids in paragraph (a) of this section; multiply the percent so found by the weight of such ingredient; divide the result by 100; subtract from the quotient the weight of any added sugar or any other added solids; and multiply the remainder by the factor for such ingredient prescribed in paragraph (c) of this section. The result is the weight of the optional fruit ingredient.

(2) For the purposes of this section, the weight of fruit juice or diluted fruit juice or concentrated fruit juice (optional ingredient (a) (5)) from a fruit specified in paragraph (c) of this section

is the weight of such juice, as determined by the method prescribed in paragraph (b) (1) of this section, except that the percent of soluble solids is determined by the method prescribed in "Official Methods of Analysis of the Association of Official Agricultural Chemists," Seventh Edition, page 495, [Ed. note, 8th edition, 1955, p. 534, sec. 29.11], under "Solids by Means of Refractometer—Official"; the weight of diluted or concentrated juice from any other fruit is the original weight of the juice before it was diluted or concentrated.

(c) Each of the optional fruit ingredients referred to in paragraph (a) of this section is prepared by cooking one of the following fresh, frozen, canned, and/or dried (evaporated) mature fruits, with or without added water, and screening out skins, seeds, pits, and cores:

Factor referred to in paragraph (b) (1) of this section

Name of fruit:	
Apple-----	7.5
Apricot-----	7.0
Grape-----	7.0
Peach-----	8.5
Pear-----	6.5
Plum (other than prune)-----	7.0
Prune-----	7.0
Quince-----	7.5

In any combination of two, three, four, or five fruit ingredients, the weight of each is not less than one-fifth of the weight of the combination.

(d) The optional saccharine ingredients referred to in paragraph (a) of this section are:

- (1) Sugar.
- (2) Invert sugar sirup.
- (3) Brown sugar.
- (4) Invert brown sugar sirup.
- (5) Honey.
- (6) Any combination of two or more of optional saccharine ingredients (1), (2), (3), and (4).
- (7) Any combination of dextrose and optional saccharine ingredient (1), (2), (3), (4), or (6).

(8) Any combination composed of corn sirup, dried corn sirup, glucose sirup, dried glucose sirup, or any two or more of the foregoing, with optional saccharine ingredient (1), (2), (3), (4), (6), or (7), in which the weight of the solids of corn sirup, dried corn sirup,

glucose sirup, dried glucose sirup, or the sum of the weights of the solids of corn sirup, dried corn sirup, glucose sirup, and dried glucose sirup, in case two or more of these are used, does not exceed one-fourth of the total weight of the solids of the combined saccharine ingredients.

(9) Any combination of honey and optional saccharine ingredient (1), (2), (3), (4), (6), or (7), in which the weight of the solids of each component except honey is not less than one-tenth of the weight of the solids of such combination, and the weight of honey solids is not less than two-fifths of the weight of the solids of such combination.

(e) For the purposes of this section:

(1) The weight of any optional saccharine ingredient means the weight of the solids of such ingredient.

(2) The term "sugar" means refined sugar (sucrose).

(3) The term "invert sugar sirup" means a sirup made by inverting or partly inverting sugar or partly refined sugar; its ash content is not more than 0.3 percent of its solids content, but if it is made from partly refined sugar, color and flavor other than sweetness are removed.

(4) The term "invert brown sugar sirup" means a sirup made by inverting or partly inverting brown sugar.

(5) The term "corn sirup" means a clarified, concentrated aqueous solution of the products obtained by the incomplete hydrolysis of cornstarch. The solids of corn sirup contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose.

(6) The term "glucose sirup" means a clarified, concentrated, aqueous solution of the products obtained by the incomplete hydrolysis of any edible starch. The solids of glucose sirup contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose. "Dried glucose sirup" means the product obtained by drying "glucose sirup."

(7) The term "dextrose" means refined anhydrous or hydrated dextrose made from any starch.

(f) The name of each fruit butter for which a definition and standard of iden-

tity is prescribed by this section is as follows:

(1) In case the fruit butter is made from a single fruit ingredient, the name is "Butter," preceded by the name whereby such fruit is designated in paragraph (c) of this section.

(2) In case the fruit butter is made from a combination of two, three, four, or five fruit ingredients, the name is "Butter," preceded by the words "Mixed Fruit" or by the names whereby such fruits are designated in paragraph (c) of this section, in the order of predominance, if any, of the weight of such fruit ingredients in the combination.

(g) (1) When optional ingredient (a) (1) of this section is used, the label shall bear the word "spiced" or the statement "spice added" or "with added spice"; but in lieu of the word "spice" in such statements the common name of the spice may be used.

(2) When optional ingredient (a) (2) of this section is used, the label shall bear the statement "flavoring added" or "with added flavoring." The word "flavoring" in such statements may be preceded by the common name of the kind of flavoring used.

(3) When optional ingredient (a) (5) of this section is used, the label shall bear the words "prepared with ----- juice," the blank to be filled in with the name of the fruit from which the juice is obtained; but if apple juice is used, the word "cider" may be used in lieu of "apple juice."

(4) When optional saccharine ingredient (d) (5) of this section is used, the label shall bear the statement "prepared with honey."

(5) When optional saccharine ingredient (d) (9) is used, the label shall bear the names of the components of the combination whereby such components are designated in paragraph (d) of this section, in the order of predominance, if any, of the weights of such components

in the combination. Such name shall be preceded by the words "prepared with."

(6) When the optional fruit ingredient is prepared in whole or in part from dried fruit, the label shall bear the words "prepared from" or "prepared in part from," as the case may be, followed by the word "evaporated" or "dried," followed by the name whereby such fruit is designated in paragraph (c) of this section. When two or more such optional fruit ingredients are used, such names, each preceded by the word "evaporated" or "dried," shall appear in the order of predominance, if any, of the weight of such ingredients in the combination.

(7) When a combination of two, three, four, or five optional fruit ingredients is used, and the fruit butter is designated on its label by the name "Mixed Fruit Butter," the label shall bear the names whereby the fruits from which such ingredients are prepared are designated in paragraph (c) of this section, in the order of predominance, if any, of the weights of such ingredients in the combination.

(8) The label statements required by subparagraphs (1) and (2) of this paragraph may be combined, as for example, "cinnamon oil and cloves added." The label statements required by two or more of subparagraphs (3), (4), (5), (6), and (7) of this paragraph may be combined, as for example, "prepared with cider, apples, dried prunes, and honey."

(h) Wherever the name specified in paragraph (f) of this section appears on the label of the fruit butter so conspicuously as to be easily seen under customary conditions of purchase, the words and statements specified in this section, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the fruit used in preparing such fruit butter may so intervene.



* NATIONAL AGRICULTURAL LIBRARY



1022472939

NATIONAL AGRICULTURAL LIBRARY



1022472939